

Cold Appetizers

Oysters on the Half Shell
Freshly shucked... dozen 9.50 ½ dozen 4.95

Gulf Coast Shrimp Cocktail....7.95

Lobster Meat Cocktail.... 10.95

Stone Crab Claws...fresh October thru May8.95

Smoked Salmon
With Red Onion, Capers, Sour Cream
and Pumpnickel Points.... 7.95

Lump Crab Cocktail with Cream Cheese.... 7.95

Fishmarket Raw Bar Platter
Oysters, Shrimp, Lobster Meat,
Lump Crab, and Sushimi Tuna.... 21.95

Hot Appetizers

Fried Breaded Shrimp
with zesty Cocktail Sauce.... 6.95

Oysters Rockefeller....7.95

Crabmeat stuffed Mushrooms....7.95

Charleston Crabcake
with Dijon Sauce and Capers.... 7.95

Fried Calamari with Cocktail Sauce....6.95

Escargot with Garlic Butter
and Puff Pastry.... 7.95

Hot Appetizer Combination
Oysters, Shrimp, Lobster Meat,
Lump Crab, and Sushimi Tuna.... 17.95

Soup

New England Style Clam Chowder
This rich, creamy soup always a favorite...

The Best Black Bean Soup
Served with Pico de Gallo, and Sour Cream....

Seafood Gumbo
served atop white rice....
Just a bit spicy with Okra, Tomato, Seafood, and Sausage
Cup of Soup.... 2.95 Bowl of Soup.... 3.95

Salads

Smoked Salmon Chopped Salad
with Bacon, Scallions, Tomato, Corn, and Cheddar
served with a Fresh Dill Ranch Dressing.... 10.95

The Fishmarket Caesar Salad
topped with Grilled Chicken or Grilled Tuna.... 10.95

Grilled Portabella Mushrooms marinated in Balsamic Vinaigrette
Served atop Mixed Greens, with Goat Cheese and Tomato.... 7.95

The Fishmarket House Salad.... 1.95

Seafood Favorites

served with a Fishmarket House Salad

Stuffed Shrimp with Crabmeat

plump Shrimp filled with Lump Crabmeat and Homemade Breading
Served with a Vegetable Garnish and Rice.... 15.95

Breaded Deep-Fried Shrimp

fried golden and served with Cole Slaw, French Fries, and Cocktail Sauce.... 14.95

Coquilles St. Jacques

the traditional Scallop Dish with Sauce Mornay and Piped Potatoes.... 17.95

Shrimp Antoine

Sauteed Large Shrimp with Garlic, Red and Green Pepper,
Bacon, Tomato, and Onions, tossed with a light Tomato Butter,
served over Linguini.... 15.95

Lobster Linguini

With Fresh Tarragon, Tomato, Annisette, and Cream.... 18.95

Carolina Crabcakes

Served with Rice, Cole Slaw, and Dijon Caper Cream.... 16.95

Alaskan King Crab Legs

Already cracked for your enjoyment, served with Drawn Butter
1 Full Pound and served with Garlic Linguini.... 25.95

Australian Twin Lobster Tails

Two 5 oz. Lobster Tails served with Drawn Butter and Garlic Mashed Potatoes.... 39.95

Jumbo Lobster Tails

Served the same as above, pick your size, we'll tell you the price

Surf and Turf

6oz. Filet Mignon of Beef and a 5 oz. Lobster Tail
served with Drawn Butter and Garlic Mashed Potatoes....
34.95

From the Heartland

With a Salad and a choice of Baked Potato,
Garlic Mashed Potatoes, or Rice

Double-Cut Pork Chops

With Black Bean Sauce and Roasted Corn Salsa.... 15.95

Breast of Chicken Piccata

Lightly floured, sauteed with Lemon, White Wine, and Capers.... 13.95

Filet Mignon of Beef 8 oz. ... 15.95 12 oz. ... 18.95

New York Strip Steak

9 oz. 10.95 18 oz. ... 18.95

Ribeye Steak

20 oz. ... 16.95